



Quality Assurance Notification
Otis Spunkmeyer, Inc.

Peanut Ingredient Control

Otis Spunkmeyer Plants do **not** use peanut oil as a manufacturing aid in their processing. All of our ingredients are fully disclosed in the ingredient declarations on every package. Any ingredients containing peanut are kept isolated in storage and in processing. Peanut products are manufactured at the end of a production schedule and then the processing line is completely washed and sanitized. Our production lines must pass our peanut protein residue swab testing, ATP-food residue swab testing and visual inspection prior to running any other product.

Alf Van Fossen
Corporate Quality Director
Otis Spunkmeyer, Inc.
Rev 11.4.04
12.5.03

All of our ingredients are clearly labeled on each packaging. All products that do not specifically list nuts as an ingredient are considered to be nut free. We produce all the non-nut products Mon - Wed. in the plant. On Thurs and Friday, we produce products that do contain nuts. Once we've made the last nut product, our maintenance department takes the entire processing line a part (every piece of equipment is broken down piece by piece, including utensils). A sanitation wash down is done on the equipment and utensils, using a special soaping agent geared to removing residue. Once that is completed, our quality control technicians conduct an allergen test on all equipment and utensils. This testing is called ALERT, which is designed to test machinery and equipment for positive or negative results for nut proteins and residue. As long as the results of that testing is negative for nut residue, protein, etc, we'll put the machinery back together and start Monday up with the non-nut products. This practice is done every weekend to prevent contamination between the two.

I've attached a copy of our Allergen Statement signed by our QC Director which states all the above.

Kimberly Price Bacote
Corporate Quality